



DOMAINE DE MARCOUX

Côtes-du-Rhône

Upon meeting Sophie and Catherine one cannot help but notice their ease and quiet confidence in a setting that is neither modern nor traditional. Their tasting room is simple and modest much like their cellar so that the overall impression you get is one of timelessness. Being located in a rural part of an already remarkably rural appellation only reinforces the impression that they operate in an oasis of calm, balance, and poise. So it only makes sense that their wines also share these qualities. While their family's roots in the region can be traced back to the 13th century the Domaine is surprisingly new having been founded in 1989 but from vineyards that have been in the family for generations.

Domaine de Marcoux was a pioneer in organic and biodynamic farming long before it was fashionable which is now overseen by Catherine with assistance from Sophie's son Vincent. They farm about 18 ha in Chateauneuf-du-Pape, 8 ha in Lirac, and a little over 2 ha just north of Châteauneuf where they make a lovely and nuanced Côtes-du-Rhône. There is a wide range of soil types from sandy soils in Charbonnières, to red clay and galets in L'Arnesque and Les Bouquets, to limestone and marl in Les Esquions and Beurenard, to red clay and gravel in Gallimardes, Les Serres, La Crau, and Les Plagnes. They grow primarily Grenache, with an average vine age of 50 years old, with smaller amounts of Mourvedre, Syrah, Cinsault, Roussanne, Bourboulenc, Clairette, and Grenache Blanc.

While it may bear the "lowly" designation of Côtes-du-Rhône we prefer to think of it as mini-Marcoux. Lithe and spicy, it is a Grenache-dominant cuvée from two sites just north of the boundary of Châteauneuf-du-Pape: Maucoil and Bois Lauzon. There are small and varying percentages of Mourvedre, Cinsault and Syrah added to the Grenache each vintage.

ORIGIN

France

APPELLATION

Côtes-du-Rhône

SOIL

Alluvium and clays

AGE OF VINES

60

ELEVATION

40 meters

VARIETIES

Grenache, Syrah, Mourvèdre

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in tank, 2-3 week maceration with daily délestage

AGING

10 months in concrete vats

ACCOLADES

90 – 2022 Côtes-du-Rhône – Wine Advocate

91 – 2020 Côtes-du-Rhône – Wine Advocate

90 – 2019 Côtes-du-Rhône – Jeb Dunnuck

